

English Menu



FOOD & DRINKS

ABOUT US

We serve small but delicate dishes – made traditional or with a modern twist and combined with international flavors.

For us food is much more than just a plate on the table and allaying your hunger.

Food is in fact a “feel-good” and comforting thing.

Our dishes are made with love and are as seasonal, regional und organic as possible.

And the best of all: most of them are **glutenfree** – by nature or because we pay attention to that (marked with „GF“).

We try to work as sustainable as possible and try also not to waste any food.

We turn the spotlight on vegetarian and vegan food. Meat plays just an ancillary role, but what doesn't mean that the menu is less interesting und mouth-watering.

One part of the veggies and fruits we use are grown in our garden - therefore comes the name „Das Jaartn“.

The rest comes from regional producers as much as possible or we visit one of the sourrounding farmer's markets.

Most of the used animal products are from species-appropriate animal husbandry and/or organic.

Our partners are currently for example

Fleischerei Glaser in Baruth,

Mecklenburger Landpute in Domsühl,

Laib und Käse Bioladen in Berlinm

Bio am Bahnhof in Königs Wusterhausen.

And now: enjoy your food and have a good time!

all prices in € including 19% tax, excluding tip

subject to change without notice

SWEET

APPLE POPPYSEED QUARK DUMPLING^{3,5} (GF, VEGAN OPTION WITH WAFFLES POSSIBLE) **8.0**
homemade rhubarb compote, Vanilla Icecream, honeysyrup, whipped cream, marshmallow

JUST A SCOOP OF HOMEMADE ICECREAM **each 1.5**
walnut – hazelnutnougat or vanilla Icecream

optional with: **each 1.0**
chocolatesauce^{4A} | caramellsauce | blackberrysauce | whipped cream

CAKES **from 2.90**
You'll find the current cake selection in the show case or on the counter

SMALL...

CHIPS A LA JAARTN (GF, V POSSIBLE) **4.5**
fried potato slices, salt

Ketchup OR Mayo¹ **each +0.6**
Ranch Dip^{1,3} (Dip made with sour cream, mayo, dill, parsley, onion, garlic) **+1.0**

ARANCINI³ (GF) **7.5**
Risottoball filled with mozzarella³ and goudacheese³ on homemade tomato sauce topped with Parmesan³ and crispy sage

APPETIZER (GF POSSIBLE, V) **7.5**
spread duo: mushroom Walnut rilette^{4B} and olivetapenade⁶ with panroasted bread²
with glutenfree bread +0,50€

SOUP OF THE MONTH (GF, V POSSIBLE) **7.0**
please ask for the current flavour - served with bread² on request
glutenfree bread +0,50€

(1) mustard (2) Wheat/Spelt (3) milk/lactose (4) A: soylecithin B: glutenfree soysauce (5) egg (6) almonds
GF = gluten free V= vegan

...AND SOUL

A DREAM OF BEANS (GF, V) **10.0**
lemony marinated beans, fried garlic, roasted leek, quinoa with dried tomatos, greek olive oil, sumach, fried bread

HEARTY POTATO WAFFLE (GF, V POSSIBLE) **16.5**
veggie waffle with asparagus from Diedersdorf, fried crispy chicken from Mecklenburg, lettuce, fried bacon, sauce hollandaise^{1, 2, 4}

VEGAN: with oystermushrooms⁵, sauce à la hollandaise, crunch **14.5**

VEGETARIAN: with 2 poached organic eggs, crunch **14.5**

HERBY DUTCH BABY (GF, V POSSIBLE) **14.5**
Diedersdorfer Asparagus baked with cheese¹ & sesam, herby yoghurt sauce, wild garlic pine Pesto, burrata¹, potatocrumble

VEGAN: with cauliflower falafel and vegan cheese

HOMEMADE RAVIOLI³ **14.5**
filled with wild garlic cream cheese¹ and Ricotta Crème¹ with Butter¹, creamy pea & spinach sauce, roasted cabbage turnip and zucchini, crunchy topping

ADD ONS

vegan scrambled egg	+2.0
organic egg (<i>poached or scrambled or fried or cooked</i>)	+2.0
scalloped with cheese ¹ (<i>only with the waffles</i>)	+2.5
roasted organic bacon*	+2.5
small portion homemade chips	+3.0
extra portion asparagus (ca. 100g)	+4.5

(1) milk/lactose (2) egg (3) wheat/spelt (4) mustard (5) glutenfree soysauce

GF = glutenfree V = vegan

*contains nitrate salting mix